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MASTERBUILT

Masterbuilt Manufacturing, Inc.
1 Masterbuilt Court
Columbus, Georgia 31907
Customer Service 1-800-489-1581

Manual Code: 9804110005 081011-04JH

MASTERBUILT

ASSEMBLY, CARE & USE MANUAL
WARNING & SAFETY INFORMATION
MODEL 20040712 SMALL BARREL GRILL WITH FIREBOX
THIS PRODUCT IS FOR OUTDOOR USE ONLY

Tools required for assembly: Adjustable Wrench, Phillips Head Screwdriver.

⚠ CARBON MONOXIDE HAZARD ⚠	⚠ WARNING ⚠
Burning charcoal gives off carbon monoxide, which has no odor and can cause death. DO NOT burn charcoal inside homes, vehicles, tents, garages or any enclosed areas. Use only outdoors where it is well ventilated.	This manual contains important information necessary for the proper and safe use of this grill. Read and follow all warnings and instructions before using grill and during use. Keep it for future reference.
Failure to follow these warnings and instructions properly could result in fire or explosion, which could cause property damage, personal injury, or death.	

GENERAL WARNING AND SAFETY INFORMATION

- **Keep a fire extinguisher accessible at all times while operating grill.**
- **Never leave grill unattended while in use.**
- **Never use inside an enclosed area such as a patio, garage, building or tent.**
- **Never use inside a vehicle, not even a recreational vehicle such as a motorhome, camper, or truck bed.**
- **Never operate this grill under any overhead construction such as roof coverings, carports, awnings or overhangs.**
- **Maintain a minimum distance of 10 ft. (3m) from all structures.**
- **Keep area clear of all combustible materials such as wood, dry plants, grass, brush, paper or canvas.**
- **Never operate this grill within 25 ft. (7.5m) of flammable liquids.**
- **Never operate this grill within 10 ft. (3m) of a gas cylinder.**
- **Never use this grill as a heater (READ CARBON MONOXIDE HAZARD).**
- **Use this grill only on a stable, level surface to prevent tipping.**
- **Use on non-combustible surfaces such as dirt, concrete, brick or rock.**
- **Keep children and pets away from grill at all times. Do not allow children to use grill.**
- **Only use charcoal lighting fluid. Never use gasoline, alcohol or other highly volatile fluids to ignite charcoal. These fluids can explode causing injury or death.**
- **Grill is HOT while in use and will remain HOT for a period of time afterwards. Do not touch any part of the grill without wearing protective gloves.**
- **Never move grill when in use. Allow grill to cool completely before moving or storing.**
- **Never leave HOT coals or ashes unattended.**
- **Do not store grill with HOT ashes or charcoal inside grill. Store only when fire is completely out and all surfaces are cold.**
- **Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.**
- **Accessory attachments not supplied by Masterbuilt Outdoor Products© are not recommended.**
- **Never use this product for anything other than its intended purpose. This grill is not for commercial use.**
- **Always use this grill in accordance with all applicable local, state and federal fire codes.**

WARNING

Combustion by-product produced when using this product contains chemicals known to the State of California to cause birth defects, other reproductive harm, or cancer.

The materials used in this product may contain lead a chemical known to the State of California to cause birth defects and other reproductive harm.

LIMITED WARRANTY INFORMATION

Masterbuilt warrants its products to be free from defects in material and workmanship under proper assembly, normal use and recommended care for 90 days from the date of original retail purchase.

Masterbuilt warranty does not cover paint finish as it may burn off during normal use.

Masterbuilt warranty does not cover rust of the unit.

Masterbuilt requires reasonable proof of purchase for warranty claims and suggests that you keep your receipt. Upon the expiration of such warranty, all such liability shall terminate.

Within the stated warranty period, Masterbuilt, at its discretion, shall repair or replace defective components free of charge with owner being responsible for shipping. Should Masterbuilt require return of component(s) in question for inspection Masterbuilt will be responsible for shipping charges to return requested item.

This warranty excludes property damage sustained due to misuse, abuse, accident, damage arising out of transportation, or damage incurred by commercial use of this product.

This expressed warranty is the sole warranty given by Masterbuilt and is in lieu of all other warranties, expressed or implied including implied warranty, merchantability, or fitness for a particular purpose.

Neither Masterbuilt nor the retail establishment selling this product, has authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above.

Masterbuilt's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer/ purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. In such a case, the above limitations or exclusions may not be applicable.

California residents only: Not withstanding this limitation of warranty, the following specific restrictions apply; if service, repair, or replacement of the product is not commercially practical, the retailer selling the product or Masterbuilt will refund the purchase price paid for the product, less the amount directly attributable to use by the original buyer prior to the discovery of the nonconformity. Owner may take the product to the retail establishment selling this product in order to obtain performance under warranty.

This expressed warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Go Online www.masterbuilt.com
or complete and return to
Attn: Warranty Registration
Masterbuilt Mfg. Inc.
1 Masterbuilt Court - Columbus, GA 31907

Name: _____ Address :_____ City:_____

State/Province: _____ Postal Code: _____Phone Number: (_____) - _____

E-mail Address:_____

*Model Number: _____ *Serial Number: _____

Purchase Date: _____- _____-_____ Place of Purchase: _____

****Model Number and Serial Number are located on silver label on back of unit.***

RECIPES

TANGY PEANUT-SAUCED RIBS

4 lbs Pork Spareribs or Pork Loin Back Ribs
¼ cup Hot Water
¼ cup Peanut Butter
2 tbsp Lime Juice
2 tbsp Sliced Green Onion
½ tsp Grated Fresh Ginger or ¼ tsp Ground Ginger
¼ tsp Ground Red Pepper

Trim fat from ribs. Cut ribs into 4-6 serving size pieces. Place ribs, bone side down. Cover and grill for 1 to 1 ¾ hours or until tender. Meanwhile, for sauce, in a small saucepan gradually stir hot water into peanut butter (mixture will stiffen at first). Stir in lime juice, green onion, ginger, and red pepper. Cook and stir over low heat until heated through. Spoon sauce over ribs.

SMOKED PORK BUTT

7 lbs Fresh Pork Butt
½ tsp Salt
¼ cup Brown Sugar
2 tbsp Chili Powder

SUGGESTED WOOD CHIPS FOR SMOKING:
Apple Chips

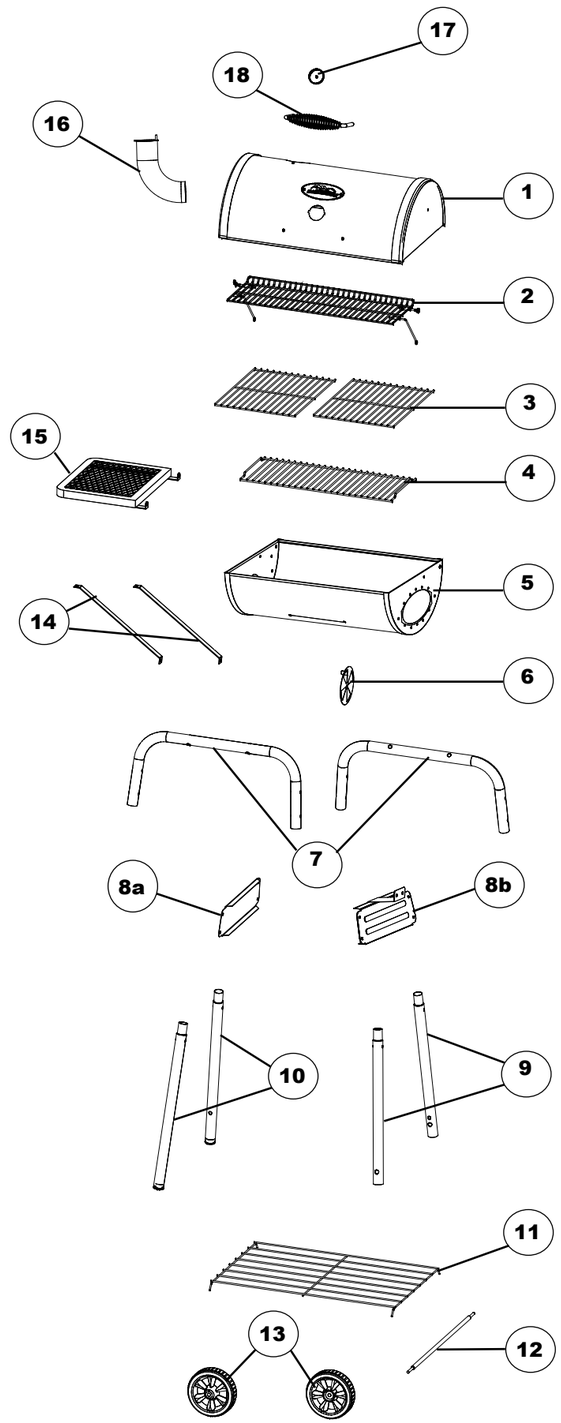
Mix ingredients and rub onto pork butt. Cook pork butt for 5 hours in 225 degree pre-heated smoker. Use apple wood chips during the first 3 hours. After 5 hours remove butt and wrap in heavy foil. Cook for an additional 1 to 1 ½ hours. Internal temperature should be 160 degrees. Serve.

FOR MORE TANTALIZING RECIPES
AND COOKING TIPS VISIT US ONLINE AT
WWW.MASTERBUILT.COM

WOOD SMOKING GUIDE FOR MEATS

WOOD FLAVOR	POULTRY	FISH	HAM	BEEF	PORK	LAMB
Hickory Pungent, smoky, bacon-like flavor	✓	✓	✓	✓	✓	
Mesquite Sweet and delicate flavor	✓			✓		✓
Alder Delicate, wood smoke flavor	✓	✓			✓	
Pecan Bold and hearty flavor	✓	✓			✓	
Maple Sweet, subtle flavor	✓				✓	
Apple Sweet, delicate flavor	✓	✓			✓	
Cherry Sweet, delicate flavor	✓				✓	

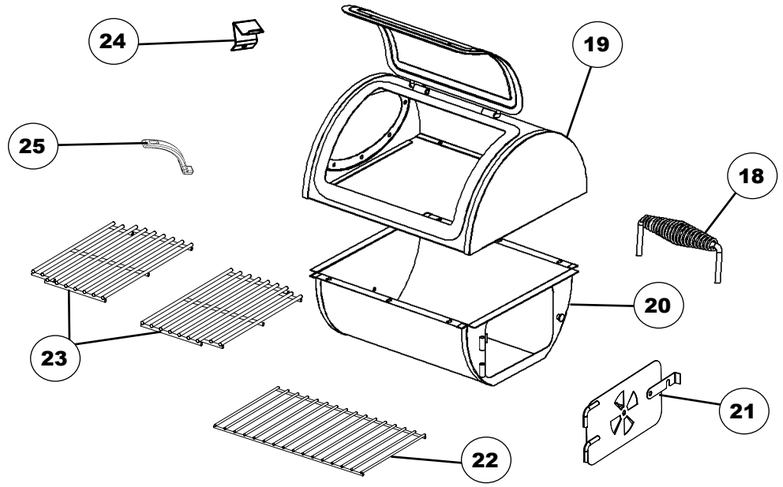
GRILL PARTS LIST



PART NO.	QUANTITY	DESCRIPTION
1	1	Grill Lid
2	1	Warming Rack
3	2	Cooking Grate
4	1	Charcoal Grate
5	1	Grill Body
6	1	Air Damper
7	2	Leg Connector
8a	1	Leg Bracket
8b	1	Leg Bracket w/ Firebox Mount
9	2	Short Axle Leg
10	2	Long Stationary Leg
11	1	Storage Shelf
12	1	Axle
13	2	Wheel
14	2	Side Shelf Bracket
15	1	Side Shelf
16	1	Smoke Stack
17	1	Temperature Gauge (with Retainer Clip)
18	2	Lid Handle

DO NOT RETURN TO RETAILER
For Assembly Assistance, Missing or Damaged Parts Call: MASTERBUILT Customer Service at 1-800-489-1581. Please have Model Number and Serial Number available when calling.
These numbers are located on silver label on back of unit.

PARTS LIST



PART NO.	QUANTITY	DESCRIPTION	PART NO.	QUANTITY	DESCRIPTION
18	2	Lid Handle	**22**	1	Firebox Charcoal Grate
19	1	Firebox Top w/Lid	**23**	2	Firebox Cooking Grate
20	1	Firebox Base	**24**	1	Firebox Lid Stop
21	1	Access Door w/Air Damper	**25**	1	Grate Lifting Tool

HARDWARE LIST

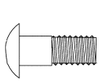
(A)
M6x12
Phillips Head Screw
Qty-25

(B)
M6
Hex Flange Nut
Qty-25

(C)
M6x45
Phillips Head Screw
Qty-14

(D)
M6x60
Phillips Head Screw
Qty-2

(E)
M6
Lock Nut
Qty-5



(F)
M6
Carriage Bolt
Qty-2

(G)
M6
Flat Washer
Qty-4

(H)
M6
Lock Washer
Qty-4

(I)
Cotter Clip
Qty-2

(J)
Axle Cap
Qty-2

APPROXIMATE GRILLING TIMES

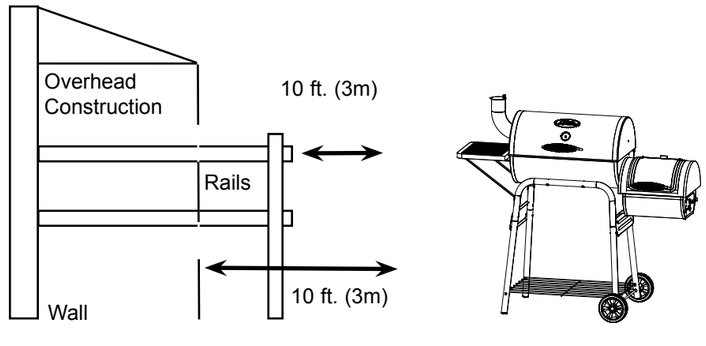
BEEF	SIZE	GRILLING TIME	INTERNAL TEMP
Steaks	¾" (2cm) thick	3 to 4 min. /side	med rare 145°F (62°C)
		4 to 5 min. /side	med 160°F (71°C)
Kabobs	1" (2.5cm) cubes	3 to 4 min. /side	145°-160°F (62-71°C)
Hamburger patties	½" (12mm) thick	3 to 4 min. /side	med 160°F (71°C))
Roast, rolled rump	4-6 lbs. (1.8-2.7kg)	18 to 22 min /lb.	145°-160°F (62-71°C)
Sirloin tip	3 ½-4 lbs. (1.5-1.8kg)	20 to 25 min. /lb.	145°-160°F (62-71°C)
Ribs, back	cut in 1-rib portions	10 min. /side	med 160°F (71°C)
	half, 2-3 lbs. (0.9-1.3kg)	10 to 12 min. /side	med rare 145°F (62°C)
Tenderloin	whole, 4-6 lbs. (1.8-2.7kg)	12 to 15 min. /side	med 160°F (71°C)
PORK	**SIZE**	**GRILLING TIME**	**INTERNAL TEMP**
Chops, bone-in	¾" (2cm) thick	3 to 4 min. /side	med 160°F (71°C)
Chops, bone-out	1 ½" (4cm) thick	7 to 8 min. /side	med 160°F (71°C)
Tenderloin	½-1 ½ lbs. (0.2-0.6kg)	15 to 25 min. total	med 160°F (71°C)
Ribs (indirect heat)	2-4 lbs. (0.9-1.8kg)	1 1/2 to 2 hrs.	med 160°F (71°C)
VENISON	**SIZE**	**GRILLING TIME**	**INTERNAL TEMP**
Roast, saddle or leg	6-7 lbs. (2.7-3.1kg)	25 to 30 min. /lb.	145°-160°F (62-71°C)
Steaks	¾" (2cm) thick	6 to 7 min. /side	med 160°F (71°C)
CHICKEN	**SIZE**	**GRILLING TIME**	**INTERNAL TEMP**
Broiler fryer (indirect heat)	3-4 lbs. (1.3-1.8kg)	60 to 75 min.	in thigh 180°F (82°C)
Cornish hens	18-24 oz. (510-680g)	45 to 55 min.	in thigh 180°F (82°C)
Breast halves, bone-in	6-8 oz. (170-226g) each	10 to 15 min. /side	170°F (77°C)
Breast halves, boneless	4 oz. (113g) each	6 to 8 min. /side	170°F (77°C)
Legs or thighs	4-8 oz. (113-226g)	10 to 15 min. /side	180°F (82°C)
Drumsticks	4 oz. (113g)	8 to 12 min. /side	180°F (82°C)
Wings	2-3 oz. (56-85g)	8 to 12 min. /side	180°F (82°C)

- **When outside temperature is cooler than 65°F (18°C) and/or altitude is above 3,500 ft. (1067m), additional cooking time may be required. To insure that meat is completely cooked use a meat thermometer to test internal temperature.**
- **Lifting grill lid during cooking process may extend cooking time due to heat loss.**

GRILL OPERATION CAUTIONS

- Avoid bumping or impacting grill.
- Keep your hands, hair and face away from burning charcoal.
- This grill has an open flame. Be careful of loose hair and clothing during operation. They may catch fire.
- Use protective gloves when handling this grill or working with fire. Use protective gloves or long, sturdy fireplace tools when adding wood or charcoal.
- Do not allow anyone to conduct activities around this grill during or following its use until the unit has cooled. This grill is HOT during operation and remains HOT for a period of time following its use.
- Fatty foods like hamburgers can have excess grease that can cause flare ups. When cooking fatty foods, use caution when opening lid and during cooking to avoid being burned.
- Be careful when removing food from grill. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools.
- Never use glass, plastic or ceramic cookware on this grill.
- The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate this grill.
- Grill lid and body are HOT while in use and during cooling process.
- Do not remove charcoal grate while ashes and charcoal are HOT.
- Air dampers are HOT while the grill is in use and during cooling; wear protective gloves when adjusting.
- Never overfill charcoal grate. This can cause serious injury as well as damage the unit.
- Only use charcoal lighting fluid, never use gasoline, alcohol or other highly volatile fluids to ignite the charcoal. These fluids can explode causing injury or death.

***REMINDER*:** NEVER OPERATE THIS GRILL UNDER ANY OVERHEAD CONSTRUCTION. MAINTAIN A MINIMUM DISTANCE OF 10 FEET FROM OVERHEAD CONSTRUCTION, WALLS OR RAILS. SEE DIAGRAM BELOW.



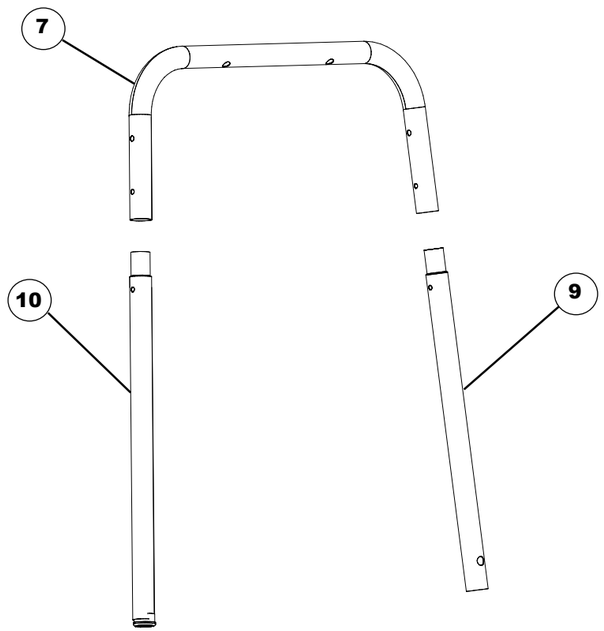
REPLACEMENT PARTS LIST

STOP!

DO NOT RETURN TO RETAILER For Assembly Assistance, Missing or Damaged Parts
Call: MASTERBUILT Customer Service at 1-800-489-1581.
Please have Model Number and Serial Number available when calling.
These numbers are located on silver label on back of unit.

PART NO.	DESCRIPTION	ITEM NO.
1	Lid Kit	9904110013
2	Warming Rack Kit	9904100055
3	Cooking Grate	9004100079
4	Charcoal Grate	9004100080
5	Grill Body Kit	9904110014
6	Air Damper Kit	990050018
7	Leg Connector Tube Kit	9904100050
8a	Leg Bracket Kit	9904100051
8b	Leg Bracket w/ Firebox Mount Kit	9904110017
9	Axle Leg Kit	9904100048
10	Stationary Leg Kit	9904100049
11	Lower Shelf	9004100077
12	Axle Kit	9904100053
13	Wheel Kit	9904100054
14	Side Shelf Support Kit	9904100052
15	Side Shelf Kit	9904100047
16	Smoke Stack Kit	9904110015
17	Temperature Gauge Kit	9904100056
18	Lid Handle Kit	9904090029
19	Firebox Lid Kit	9904110016
20	Firebox Base Kit	9904100032
21	Access Door Kit	9904100034
22	Firebox Charcoal Grate	9004100002
23	Firebox Cooking Grate	9004100003
24	Firebox Lid Stop Kit	9904100073
25	Grate Lifting Tool	906050024
	Firebox Air Damper Kit	9904100035
	Axle Caps	906050025
	Hardware Bag	9904110012
	Instruction Manual	9804110005

ASSEMBLY INSTRUCTIONS



Before assembly read instructions carefully.

This unit is heavy. Do not assemble without assistance.

Tools needed for assembly:

Adjustable Wrench
Phillips Head Screwdriver

Assemble grill on a clean, flat surface.

CAUTION: Use caution during the assembly process.

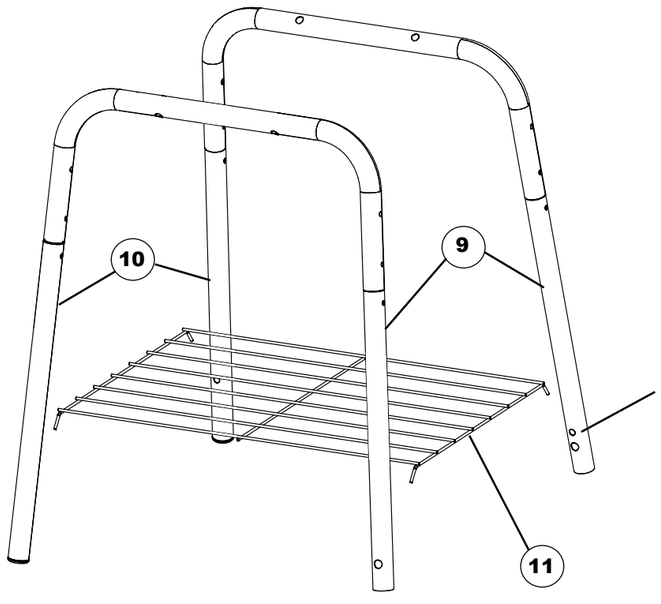
Some components are heavy.

STEP 1

Pay close attention when assembling grill legs. Right legs are shorter.

Insert right short leg (9) and left long stationary leg (10) into leg connector (7) as shown.

Repeat step 1 to assemble second set of legs.



STEP 2

Steps 2-3 require assistance. Get a helper!

Insert storage shelf (11) into holes of assembled grill legs as shown.

STORAGE SHELF INSERTION HOLE

SAFE STORAGE AND MAINTENANCE

- Inspect all hardware tightness and assembled parts on a regular basis to ensure grill is in safe working condition.
- ALWAYS allow grill to cool completely before handling.
- ALWAYS empty charcoal grates after use only when ashes have completely cooled. This will help prolong charcoal grate life.
- Clean grill, including special surfaces such as cooking grates with mild cleaning agents. Wipe outside of grill with damp cloth. DO NOT use oven cleaner.
- ALWAYS cover and store cold grill in a protected area.
- Indoor storage of grill is permissible only if the charcoal has burned to a complete ash AND is cold. Remember to remove cold ashes before storing.
- Grill is made of steel and may rust over time. If rusting occurs on outside surfaces, clean area with sand paper or steel wool, then cover with heat resistant paint.
- If rusting occurs on the inside surface of grill, clean area with sandpaper or steel wool, then coat with cooking oil.
- NEVER USE PAINT ON INSIDE SURFACES OF GRILL

FREQUENTLY ASKED QUESTIONS

Q: The paint finish inside my lid is peeling. What can I do?

You are seeing a deposit of grease and smoke that collects during normal use that resembles paint. These carbon deposits are non-toxic, but you may want to regularly remove the build-up. Remove build-up using a brass or stiff bristle brush before grilling. Future build-up can be avoided by simply wiping the grill lid while slightly warm with a mild soap-and-water solution.

Q: When can I put my meat on the grill?

Grill is ready for use when charcoal is ashed over and no visible flames are present.

Q: How do I regulate the heat on my grill?

Adjusting the air dampers will increase and decrease airflow and heating. Open air dampers to increase heat and airflow. Close air dampers to decrease heat and airflow.

TO ENSURE THAT IT IS SAFE TO EAT, FOOD MUST BE COOKED TO THE MINIMUM INTERNAL TEMPERATURES LISTED IN THE TABLE BELOW.

USDA* Safe Minimum Internal Temperatures	
Fish	145°F (63°C)
Pork	160°F (71°C)
Egg Dishes	160°F (71°C)
Steaks and Roasts of Beef, Veal or Lamb	145°F (63°C)
Ground Beef, Veal or Lamb	160°F (71°C)
Whole Poultry (Turkey, Chicken, Duck, etc.)	165°F (74°C)
Ground or Pieces Poultry (Chicken Breast, etc.)	165°F (74°C)

*** United States Department of Agriculture**

GRILL OPERATION

GRILLING

Note: Be sure to remove cooking grates before lighting charcoal.

1. Fill charcoal grate with 2lbs (0.91kgs) of charcoal briquets. Stack briquets in a pyramid.
3. Add lighter fluid following directions on fluid container. Before lighting, place lighter fluid at least 25 ft (8m) away from unit. Do not lean into unit when lighting charcoal. Light charcoal. LEAVE LID OPEN.
4. In about 15 minutes, flames will die out and briquets will begin to ash over. Once the briquets are completely ashed over, spread briquets in a single layer.
5. With protective gloves on, carefully place cooking grates onto grill.
6. Place food on grill.

- **Never use gasoline to light charcoal.**
- **Overfilling charcoal grate can cause serious injury and damage the unit.**
- **Never add additional lighter fluid once charcoal has ignited.**
- **Hot coals should not be left unattended.**
- **Unit is hot. Use protective gloves and long, sturdy cooking utensils.**

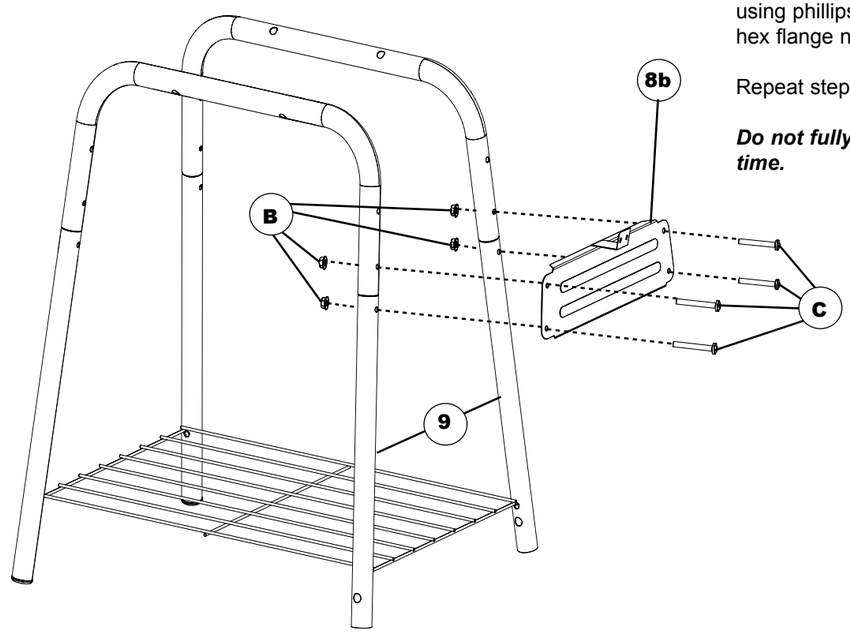
GRILLING IN FIREBOX

For firebox use, follow Steps 1-6 above in firebox.

SMOKING

1. Pre-soak wood chips in water for at least 30 minutes.
2. Follow Steps 1-4 above to light charcoal in firebox.
3. Make sure briquets are ashed over. With protective gloves on, carefully place 1-2 cups (0.24l-0.56l) of wood chips on top of charcoal. Never use more than 2 cups (0.56l) of wood chips at a time.
4. Close firebox lid and open air damper 1in - 2in (2.54cm-5.08cm).
5. Place food on cooking grate in grill.
6. Check wood chips periodically to see if wood has burned down. Add more wood chips as needed.

- **Wood chips must be used in order to produce smoke and create the smoke flavor.**
- **When lid is opened, sometimes a flare up may occur. Should wood chips flare up immediately close lid, wait for wood chips to burn down then open lid again.**
- **Do not leave old wood or charcoal ashes in the firebox. Unit should be cleaned out prior to each use to prevent ash build-up.**

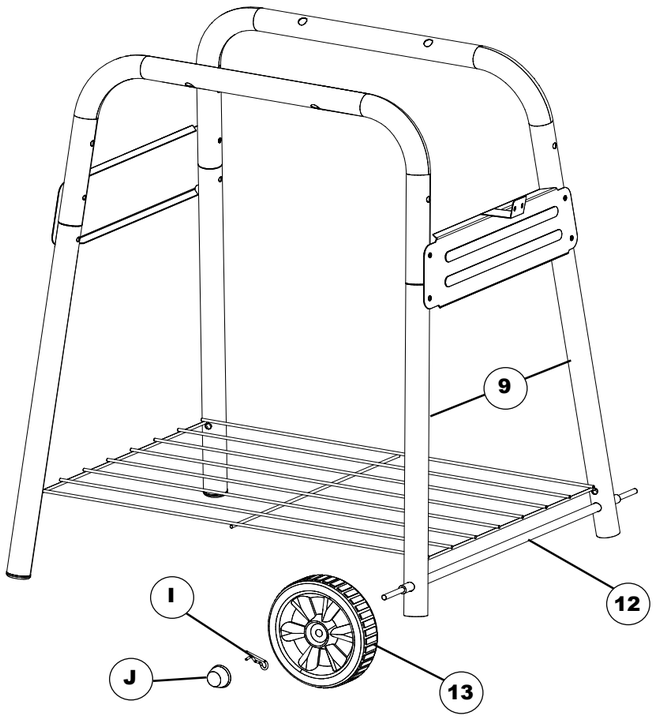


STEP 3

Attach leg bracket w/ firebox mount (8b) to right short legs (9) as shown using phillips head screws (C) and hex flange nuts (B).

Repeat step 3 on opposite side.

Do not fully tighten screws at this time.

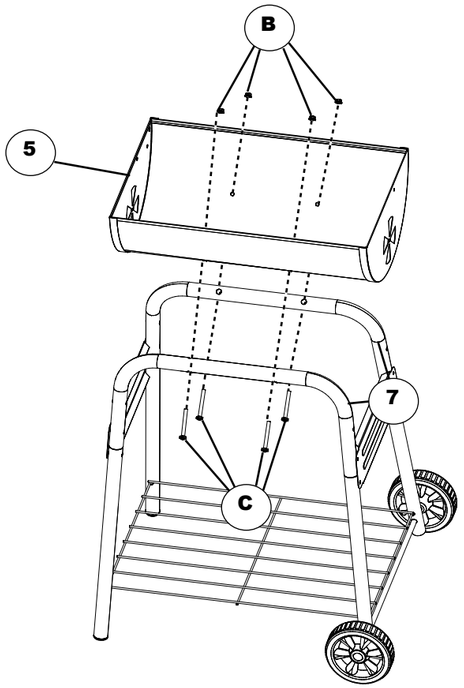


STEP 4

Insert axle (12) through holes on short right legs (9). Slide wheel (13) onto axle and secure using cotter clip (I). Snap axle cap (J) onto end of wheel assembly as shown.

Repeat step on opposite side for remaining wheel.

Do not fully tighten screws at this time.

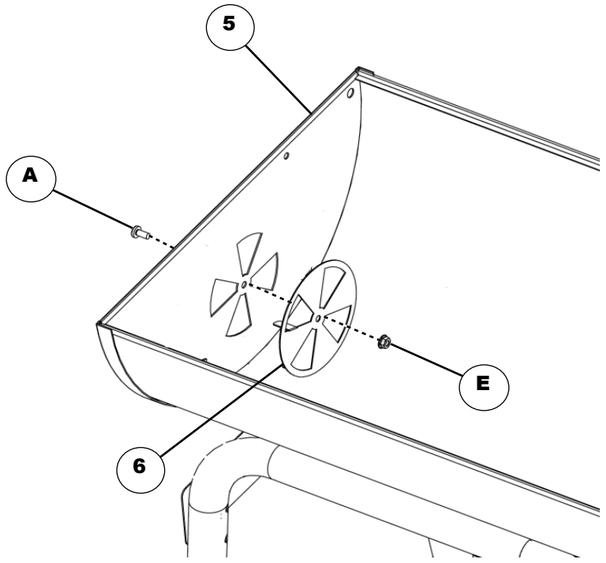


STEP 5

Place grill body (5) onto assembled legs with holes for grill lid to the back.

Tightly secure grill body to leg connectors (7) using phillips head screws (C) and hex flange nuts (B).

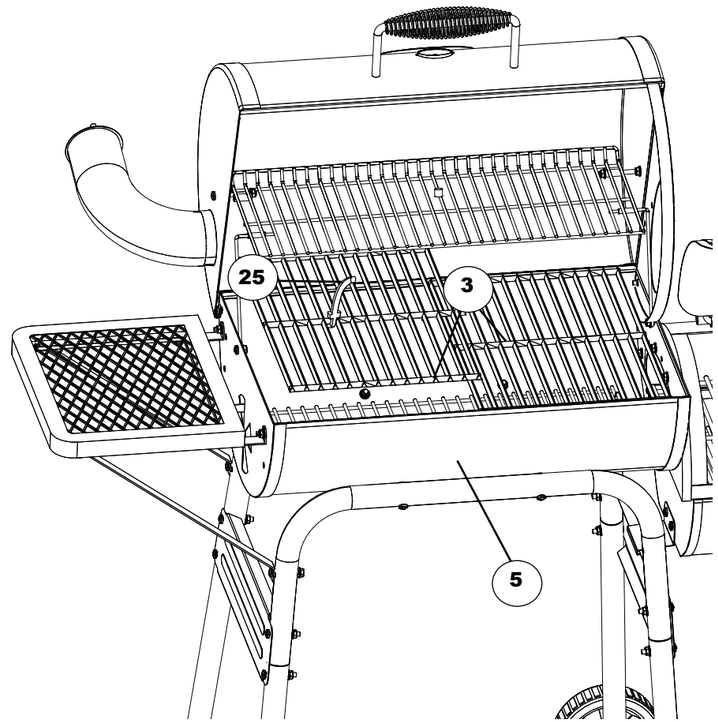
Do not fully tighten screws at this time.



STEP 6

Note: Do not over tighten. Air damper should move freely.

Attach air damper (6) to body (5) using phillips head screw (A) and lock nut (E) as shown.



STEP 23

Use grate lifting tool (25) to position cooking grates (3) onto grill body (5) as shown .

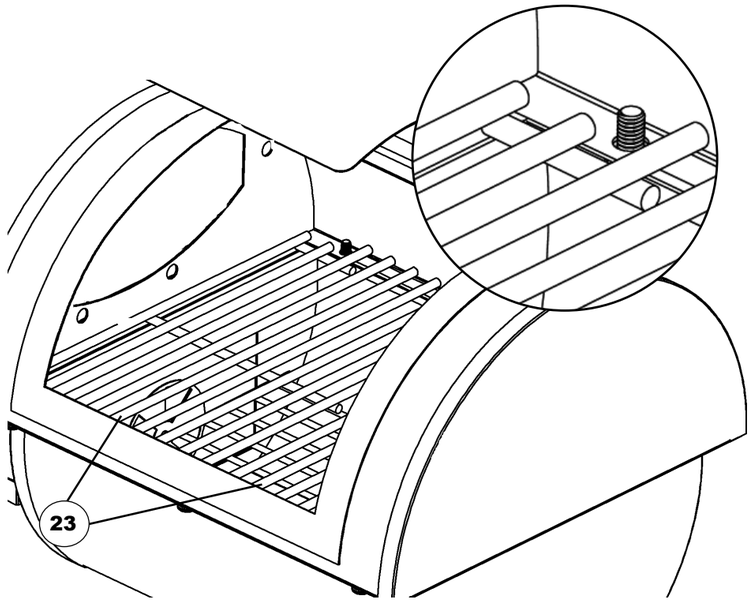
GRILL PREPARATION BEFORE FIRST TIME USE

Curing your grill will rid the unit of chemicals and oils left over by the manufacturing process allowing them to burn off.

1. Using a napkin or cloth, rub a light coat of cooking oil on cooking grates and inside grill lid
2. Fill charcoal grate with 2lbs (0.91kgs) charcoal and light (see page 17 for detailed lighting instructions). Allow charcoal to burn until covered with a light ash (approximately 15 minutes).
3. Close lid and let the grill burn for about 30 minutes. Make sure temperature gets up to 400°F (204°C).
4. Allow unit to cool completely.
5. Reapply light coat of cooking oil on cooking grates and inside of smoker door.
6. Relight grill and burn the oil for 20 minutes.

*Cure your grill periodically to prevent excessive rust.

GRILL IS READY FOR USE

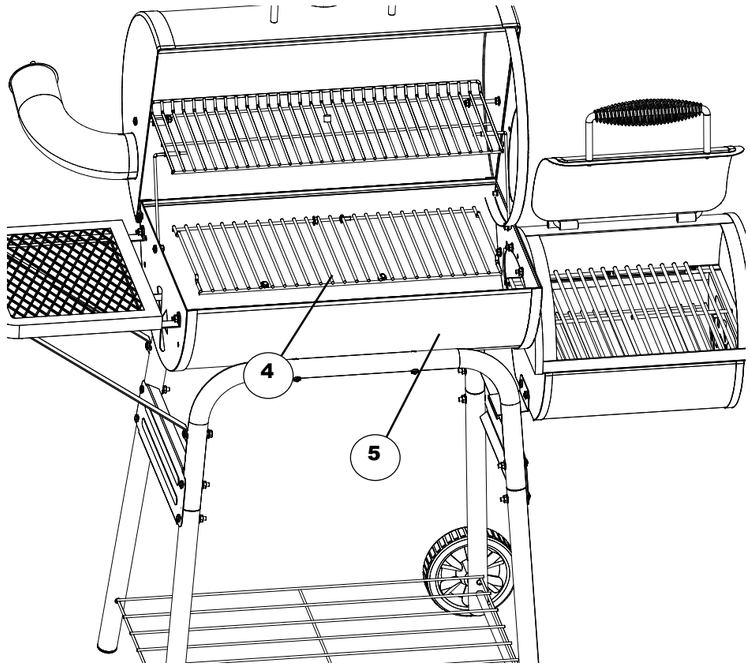


STEP 21

Note: Shorter end of cooking grate should be placed near corners.

Some parts not shown for clarity.

Insert firebox cooking grates (23) into smoker box as shown.



STEP 22

Insert charcoal grate (4) inside grill body (5) as shown .

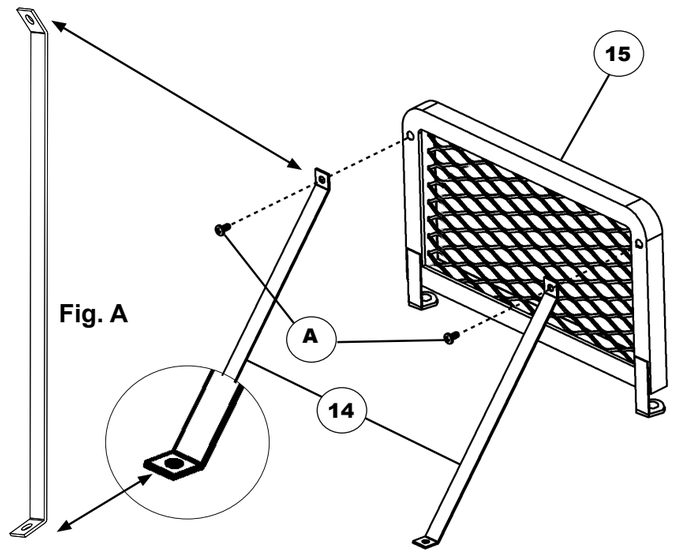


Fig. A

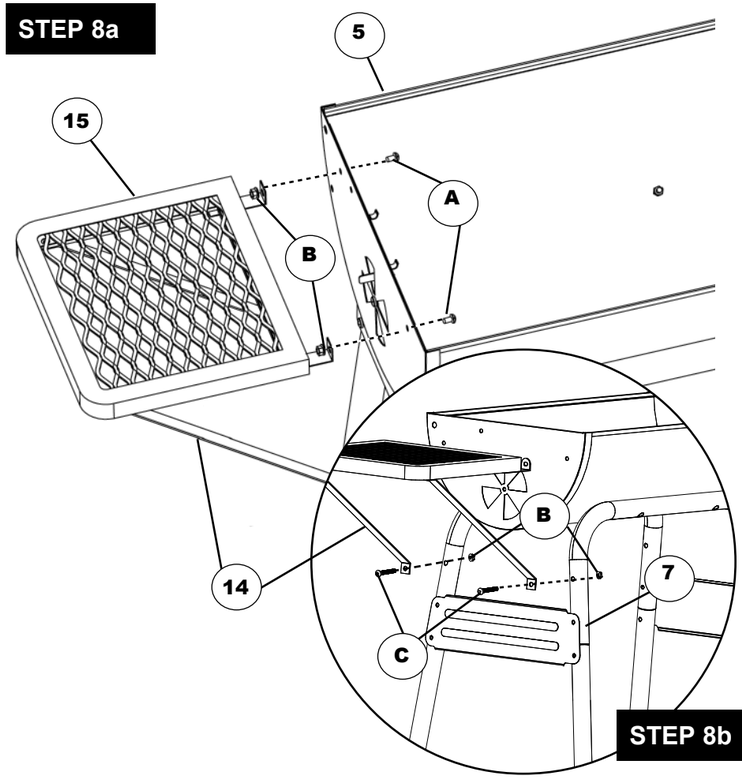
STEP 7

Note: Position brackets so sharper angled end (Fig. A) is used to connect to leg connector.

Attach side shelf support brackets (14) to side shelf (15) using phillips head screws (A).

Do not fully tighten at this time.

STEP 8a



STEP 8b

STEP 8a

Step 8 requires assistance. Get a helper!

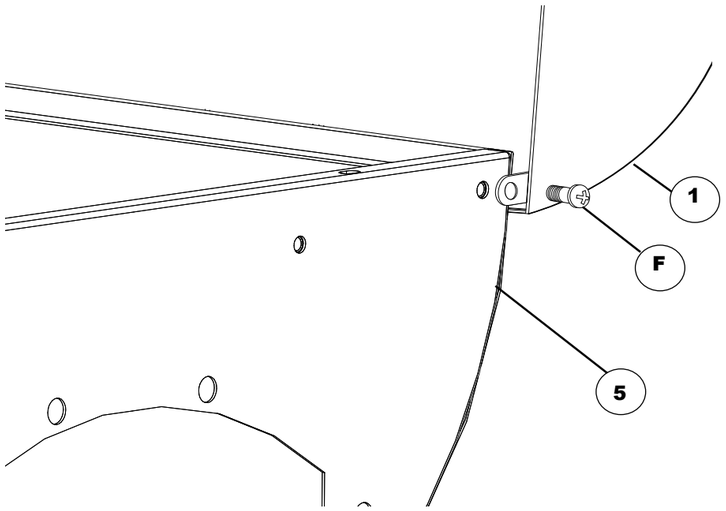
Align holes on assembled side shelf (15) with holes on grill body (5) as shown.

Insert phillips head screw (A) through holes on body (5) into side shelf (15). Secure using hex flange nuts (B).

STEP 8b

Attach shelf support brackets (14) to top holes in leg connector (7) as shown using phillips head screws (C). Secure using hex flange nuts (B).

Tighten all screws at this time.



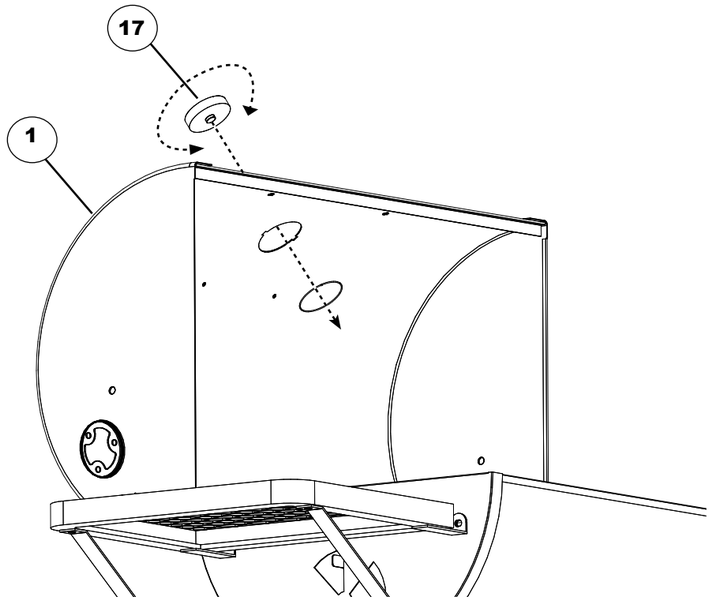
STEP 9

Step 9 requires assistance.

Get a helper!

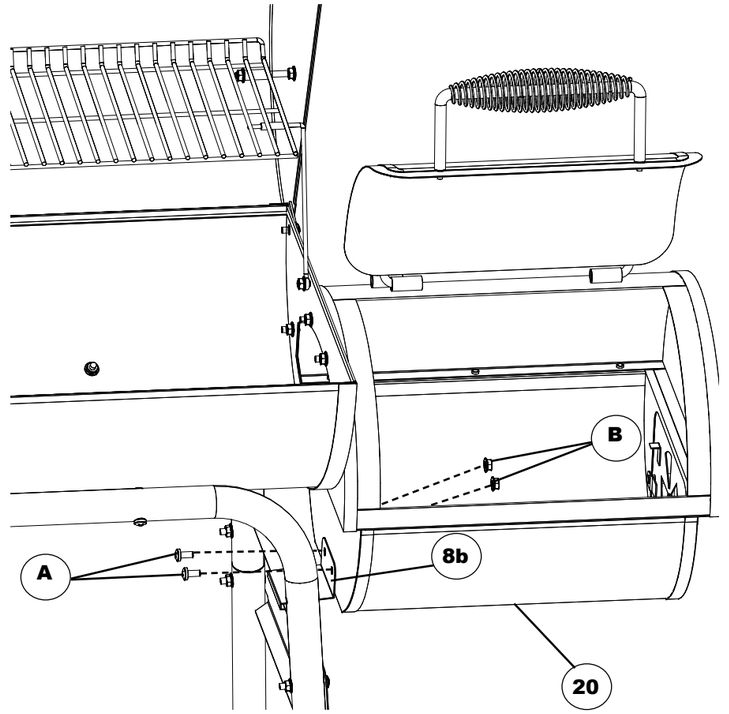
Align grill lid (1) with grill body (5) as shown. Secure grill lid (1) to grill body (5) using carriage bolt (F).

Repeat step on opposite end.



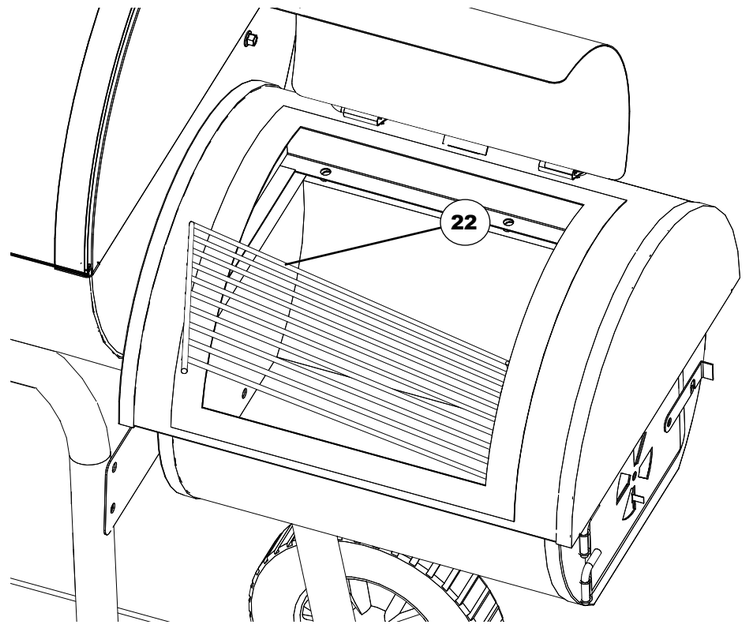
STEP 10

Insert temperature gauge (17) through slotted hole in grill lid (1). Secure by turning temperature gauge (17) and lock into place with retainer ring.



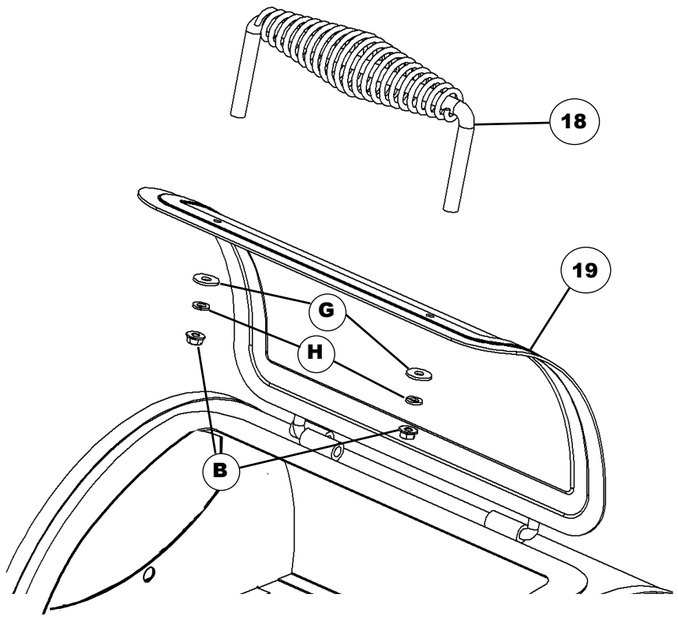
STEP 19

Attach firebox base (20) to leg bracket w/ firebox mount (8b) using phillips head screws (A) and hex flange nuts (B).



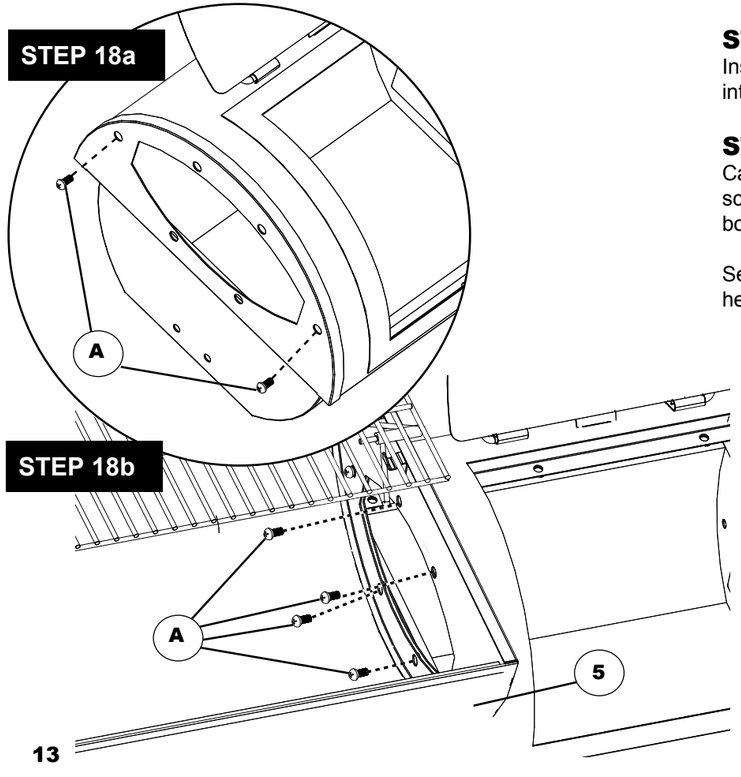
STEP 20

Insert firebox charcoal grate (22) into firebox body as shown.



STEP 17

Insert end of lid handle (18) through holes in firebox lid (19). Secure using flat washer (G), lock washer (H) and hex flange nut (B).



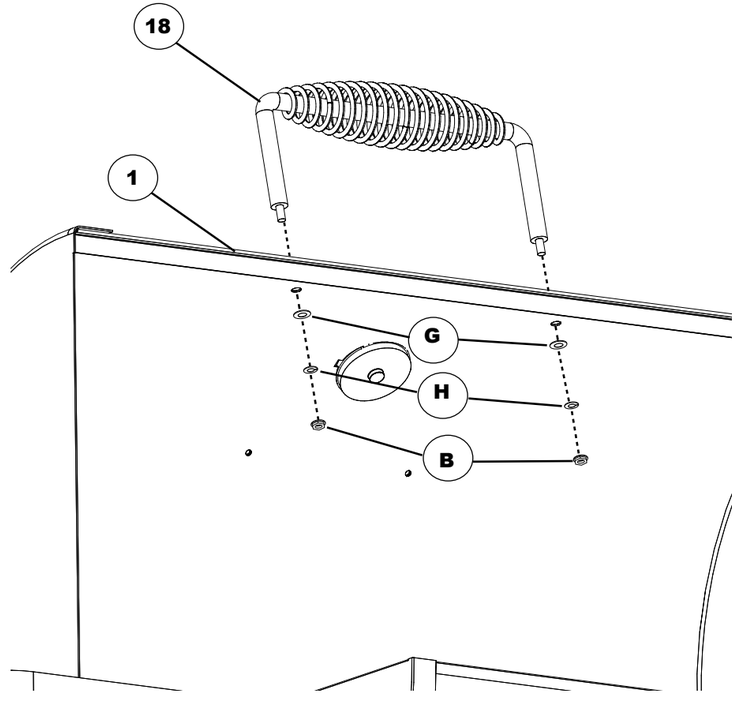
STEP 18a

Insert 2 phillips head screws (A) halfway into firebox connection holes as shown.

STEP 18b

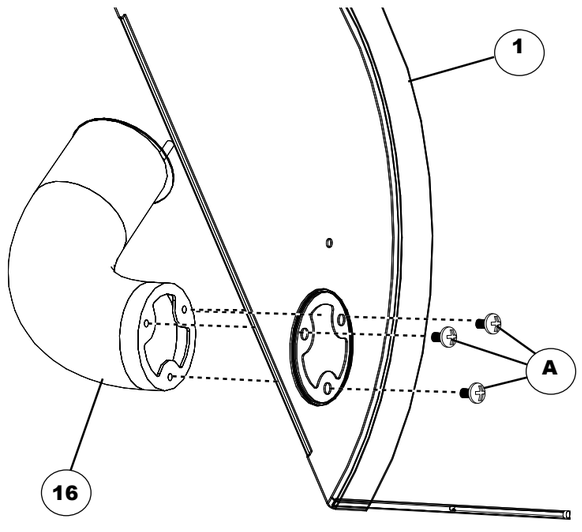
Carefully insert attached phillips head screws into keyholes on side of grill body (5).

Secure firebox to grill body with phillips head screws (A) as shown.



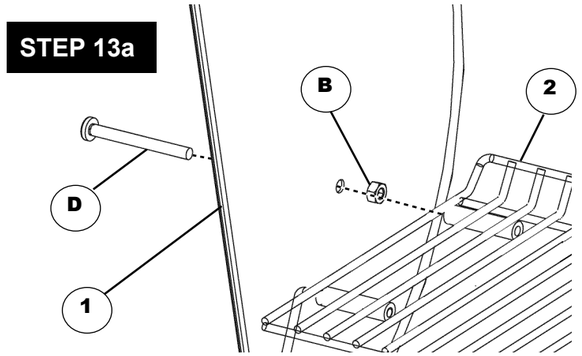
STEP 11

Secure handle (18) to grill lid (1) using flat washer (G), lock washer (H) and hex flange nut (B).



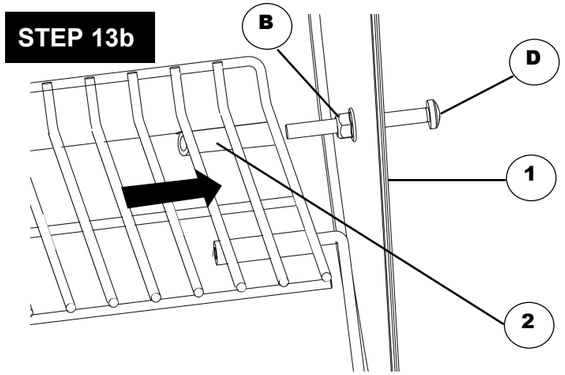
STEP 12

Attach smoke stack (16) to left side of grill lid (1) and secure with phillips head screws (A) as shown.



STEP 13a

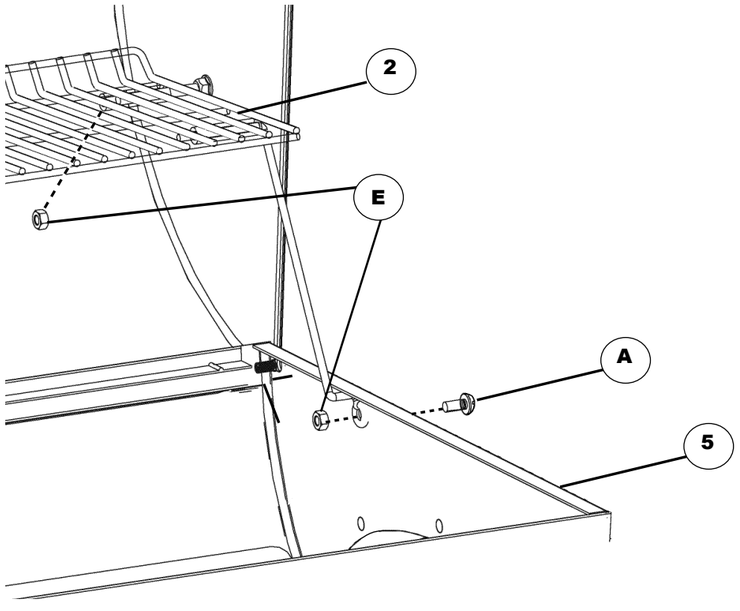
Insert phillips head screw (D) into hole on the left side of grill lid (1). Thread hex flange nut (B) onto bolt and tighten. Slide warming rack (2) eyelet onto end of support bolt.



STEP 13b

Slide warming rack to the far left to butt up against grill lid.

On right side of grill lid (1) hold hex flange nut (B) in place with hand and thread phillips head screw (D) through nut, guiding warming rack (2) onto support bolt as shown.



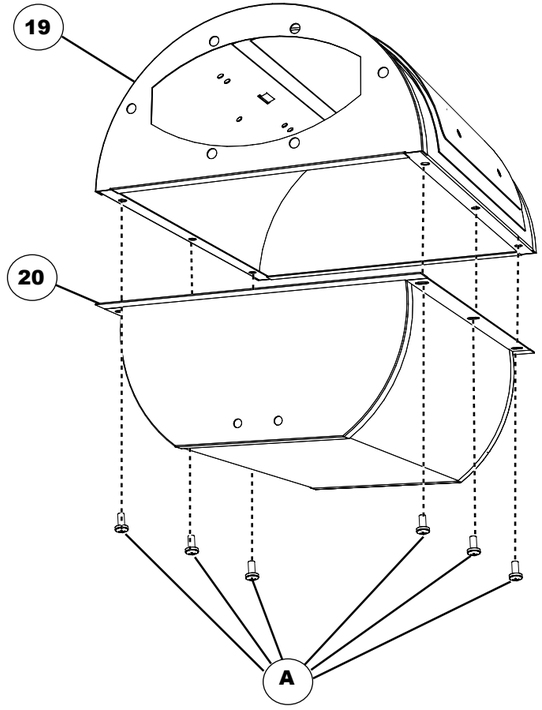
STEP 14

Note: Do not over tighten lock nut (E). Warming rack should move freely.

Secure warming rack (2) to phillips head screw (D) using lock nut (E) as shown.

Secure warming rack support arm onto grill body (5) using phillips screw (A) and hex lock nut (E).

Repeat step on opposite side.

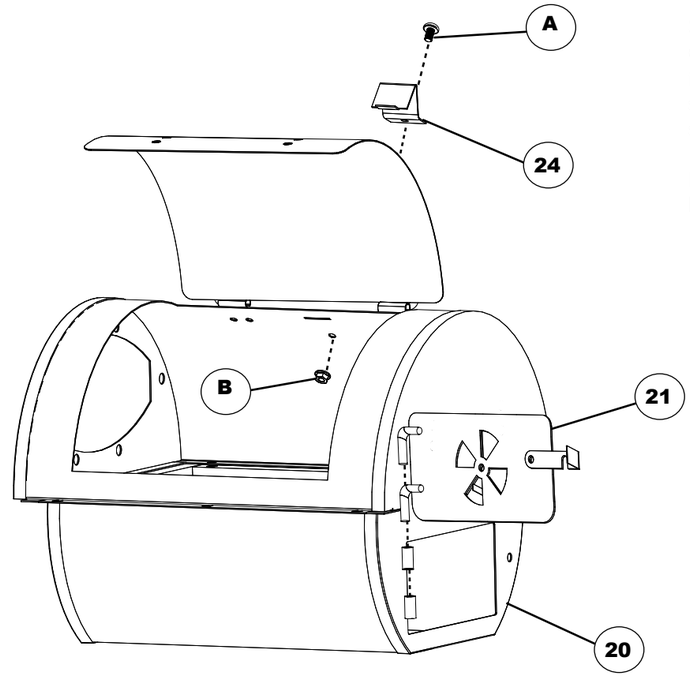


STEP 15

Place firebox top (19) onto firebox base (20).

Insert phillips head screws (A) through holes in outer lip of firebox as shown. Repeat on opposite side.

Tighten securely.



STEP 16

On rear of firebox, insert tab on firebox lid stop (24) into slot then secure in place with phillips head screw (A) and hex flange nut (B).

Insert hinges on access door (21) into hinges on firebox base (20).